

Dave Spence
Davis County Board of Health Presentation
August 12, 2014

NEW DATABASE SYSTEM FOR ENVIRONMENTAL HEALTH SERVICES DIVISION

STRATEGIC PLANNING

Project #1

+ The Environmental Health Services Division will have a new, significantly improved Environmental Health database system in place and fully functional by the end of 2014.



Decade Software Company Announces Contract to Provide Consolidated Data Management System to Davis County Environmental Health Services Division

FARMINGTON, Utah, July 8, 2014 /PRNewswire/ — <u>Decade Software Company, LLC</u>, industry-leading provider of environmental health software for over 28 years, announced today a contract with the <u>Davis County Health Department's Environmental Health Services</u> <u>Division</u>. Davis County will utilize Decade's <u>EnvisionConnect</u> software, a Web-enabled, consolidated system to automate the County's environmental health programs, ranging from Food, Schools, and Public Swimming Pools to Environmental Emergency Response, Onsite Waste Water, and Solid/Hazardous Waste.

Photo - http://photos.prnewswire.com/prnh/20140703/124487

"For about a dozen years, we've had an extremely limited database capability," says David Spence, Director of the Environmental Health Services Division. "We were only able to use a tablet when inspecting our Food programs, and its capabilities were extremely limited." He notes that the situation back at the office was not much better. "Scheduling was cumbersome; we almost had to do it by hand. To do any database searching was literally almost combing through paper files."

With EnvisionConnect, Davis County will, for the first time, be able to consolidate its 14 health programs into one system. Spence observed that beyond the ease of use and efficiency that EnvisionConnect provides, Davis County is eager to fully utilize the integrated database to begin a real analysis of its work. "One of the big things we've wanted to do, in areas such as our Food program, is identify, 'what's the number one violation?' 'What's the number one Critical violation?' The way our system is now, it would take a week for someone to go through and figure that out. Our big priorities have always been education, and EnvisionConnect will let us focus in on things that are obviously important, and be much more proactive and effective."

Spence notes that the Division was the first in Utah to publish inspection results to the web for the public to access when researching dining decisions, and even now will utilize their own technology to pull inspection data from EnvisionConnect to post on the Division website. "We are excited to get everyone on electronic devices, complete our billing for every program in one place, and get information out to the public quickly."

"Davis County has always been on the frontline of new technology," comments Darryl Booth, President of Decade Software. "We look forward to working with a progressive agency that will clearly hold high standards for themselves and the invaluable work they perform."

CONTRACT DETAILS

- Signed 3 year contract with Decade Software Company in June 2014.
- Created 6 person team in July 2014 to move forward with implementation.
- Currently investigating hardware for field inspectors.
- * Anticipate operational by November 1, 2014.



BENEFITS OF A NEW DATABASE SYSTEM

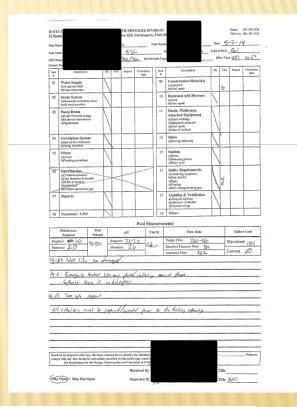
* Electronic In All Programs.

Huge Improvement In Usable Information.

Look Towards the Future.

Davis County Health Department	POOL FIELD INSPECTION FORM 22 South State, Clearfield, UT 84015 Phone: 801-525-5128
Pool Name:	Pod Location: mcd
Inspection T Date: 7-25	on Other Bather Load:
Disinfectant Residual: pH	Level: Flow Rate: Clarity: Clear Marginal A Not Clear
Violation? No Ves Repo	at Violation? No Yes Corrected By Date: prut to opening
Moyur needs	LPO- 1 week
Comments: Pool	was closed with - chicine added
open only w	hen clarity is good chloring dan to ~5,
EHS: C. DO AND	Pool Closure: Repair/Maintenance Immediate Health/Safety Risl
	nool First Management Com
Davis County Hea	POOL FIELD INSPECTION FORM UT 84915 Phone: 801-525-6128
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Pool Name: Inspection T	UT 84015 Phone: 801-525-5128
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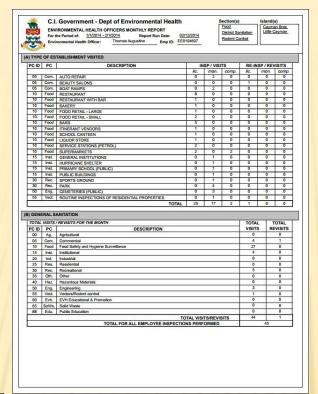
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Date	: 08/01/2014	Inspection Listing		Page: 1
Time		Inspector: Robert Nun	in	Page: 1
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07/2 10/2 07/2 06/2	23/2013 07/23/2014 29/2013 07/26/2014 29/2013 07/29/2014 29/2014 07/19/2014 29/2014 08/05/2014	Sushi Ya Target T-1755 Deli Taste Of India Grill Valerie's Taco Shop	1246 South Legend Hills D 815 West 2000 North 282 South 500 West Ste A 1058 North Main St	Layton Bountiful Layton
02/	19/2014 04/30/2014	World's Best Corndogs Mobile 1	141 North Main St	Kaysville

	DISTRICT A	DORESS D	EN CHIEF NOT SP ISTRICT PHONE NUM THEACOUNTY GOVE	/BER		Public Rea	ith	
Facility Name: ART'S WAFFLE HOUSE				inspection	Date: 6/5/2013	Free C	l ₂	
OwnerPermittee: ART SCHLATER				Re-inspect	tion Date: N/A	230		
Facility Address: 3154 W JUNIPER ST	Τ.			_	(504) 539-5654	230	ppm	
	City/Zip				(504) 539-5654	pH Leve	al .	
Email Address 1: NONE SPECIFED		Emeli Add	966 2: NONE SPECIF	100				
ENS: FREDDY AGYN			Time in: NA		Time N/A	6.7		
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FA: FA000002 PR: PR0000003 BR: 1			: 3620	_	BOUTNE INSPECTION	Cyanuric A	Acid	
FA: FA0000002 PR: PR0000003 BR: 1	NA.	PI	: 1620		CORRECTIVE ACTION NOT RE	450		
10 violation(s) observed at the time of the inspection					NO FURTHER ACTION REQUIR	150	ppm	
							_	
The checked items represent Health Code violations and must be com-	ected by the co	impliance da	e(s) given above, unless o	otherwise s	stated in the body of the report.			
		VIOLATIO	N CATEGORY					
SAFETY EQUIPMENT / SIGNS		OUT		PO	OL EQUIPMENT / TURNOVER		our	
Life Ring With Attached Rope			32. Pool Tumover - W				\perp	
Body Hook Attached to Pole			33. Recirculation Byst					
3. Sign - Legible & Clearly Visable From Pool Deck		✓	34. Recirculation Puri				\perp	
Sign - "No Lifeguard on Duty"			35. Fiter - Backwash				\perp	
5. Sign - Artificial Respiration + CPR			36. Influent Pressure				-	
Sign - Emergency Information Sign - Occupant Capacity	_	37. Vacuum Gauge Before The Pump						
		_	38. Flowmeter - Provide / Repair / Clean / Replace 39. Automatic Chlorinator - Provide / Repair / Replace / Approved					
8. Sign - "Keep Closed" 9. Sign - Diamtea Warning		_			+			
9. Sign - Diarmea Warning 10. Sign - Sipa Use Precaution		_	45. No Direct Connection to a Sewen Drainage system 41. Proper Disposal of Wastewater					
11. Sign - "No Diving Allowed"		_	41. Proper Disposal of Wastewater 42. Pool Souloment Room - Clean					
12. Sign - Spallimergency Shut-Of switch		1	43. Suction Vacuum F				+	
12. Sign - Spray Ground Pools "Do Not Drink Water"					CK EQUIPMENT / MARKINGS		our	
DISINFECTION / CHEMICAL LEVELS		OUT	44. Unobstructed Dec	x / Good R	lepair			
14. Free Chlorine Residual Without Stabilizer			46. Depth Marker Tile	- Provide	/ Replace		\top	
15. Free Chiorine Residual With Stabilizer			46. Depth Markers on	Deck				
16. Chlorine Level Too High (>10 ppm)		✓	47. Coping - Repair /	Replace			Т	
17. Combined Chlorine Level Too High (v0.5 ppm)			49. Skimmer - Adequa	ate Skimmi	ing / Repair / Replace			
18. pH - Not in an Acceptable Range			49. Suction Cutlet Co.				\perp	
19. Cyanuric Acid (Stabilizer)			50. Handrali - Repair				٠.	
20. Chlorine Tablets in Skimmer / Floating Chlorinator		огт	51. Ladder Grab Rails C2 More Bibb Backfo		Replace / Secure / Provide		✓	
WATER CLARITY / POOL SHELL CLEANLINESS		OUT		ou Protecti	ion .		+	
21. Pool Water - Cloudy / Turbid / Green 22. Alone Genuth		-	53. Diving Boards				+	
22. Again Urosen 23. Marsum / Brush Brook Did / Leaves / Debris		· ·	54. Pool Enclosure - I		r / Secure in Niche / Provide		+ *	
24 Clean Water Line Tile		-	56. Lighting - Deck Ar				+	
25. Pool Plaster Deteriorating / Repair / Replaster		+	,		OTHER		our	
RESTROOMS		OUT	57. Pool Maintained to	y Certified	Posi Technician		1	
26. Restroom - Tollets / Urinals / Lavatories - Clean / Repair		V	58. Record Keeping					
27. Restroom - Dispensers / Towels / Soap / Toilet Tissue			59. Construction / Eq.	upment Cr	hange Made Without Prior Approval			
28. Shower Facilities - Clean / Repair			60. Pool Closed					
29. Showers - Soap Dispenser or Containers / Filed with Soap			61. Drained Pool or 8	pa inspect	ion			
30. Showers / Lavatories - Hot / Cold Water / Temperature (110")								
31. Dressing Rooms - Clean / Repair								

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HOUSING OFFICIAL INSPECTION REPORT COUNTY OF LOS ANGELES * DEPARTMENT OF PUBLIC HEALTH OFFICE: MID VALLEY (A) * CHEEP: HECTOR DELA CRUZ 6851 LENKOX AVE, STE 383, VAN NUTYS, GA 91465 * PHORES: (819) 392-4468



Facility Name: APAR	in: APARTMENTS LAS ROSAS In						spection Date: 1/21/2014						
Owner/Permittee: UNK	west Persittee: UNKNOWN Re-in							Re-inspection Date: NA					
Facility Address: 1461 HAZELTINE AVE City/Ep: VAN NUY					UYS, CA 91405 Phone #: ()-								
Email Address: NONE SPECIFIED						Corporate Email Address : NONE SPECIFIED							
EHS: LENA AUYEUNG		40		1/2			Time in: 02:17 Pt	0	Time Out	62:42 PM			
EH Office Number: (818	1) 902-4460	Program (d	inther:	APARTI	MENTS LAS	ROSAS		INSPECTION					
FA: FA0104018	FA: FA0104018 PR: PR0090411 SR: NA						Result: CORRECTIVE ACTION / NO FOLLOW UP Action: NO FURTHER ACTION REQUIRED						
A violation(a) observed a	t the time of the inspection	Re	errals:	84	8	Fire	Zoning	M.	ADIVIDE	Other			

body of the report. All violations, including violations existing in units not inspected, shall be corrected in a workmanike manner to conform with all state and local regulations.

VERMIN	Unit	- 1	Init	Pres	nisas	APPLIANCE	100000	Unit Unit			issa : :
VERMIN	Count	Critical	Non-Crit	Critical	Non-Crit	FURNISHING	Count	Critical	Non-Crit	Critical	Non-On
Cockroaches						Appliances		3		5	
Fies						Bedding					
Mosquitees				8		Furniture					
Miles / Fleas						Counter, Cabinets, Vanities,	1		1		
Berthugs						Shahring, etc.	1,1	_			_
Rate / Mice				2		OCCUPANCY		_	nit	Prem	
20.00.000			lesis	Pres	nises		_	Critical	Non-Crit	Critical	Non-Cr
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No. Water			20/11/2000	101111111111111111111111111111111111111		Unapproved Use					
No Hot Water	_	-	-			Overcrowding					
Water Line	_	-				LIGHTING		U	nit	Prem	
Cross Connection	1					- annual		Ontical	Non-Ore	Critical	Non-Cr
Inadequate Flow	_		_			Inadequate Lighting					
Securi / Drain Lines	_		_		_	SANITATION		U	nit	Prem	ises
Sewer / Urain Lines	_	-				SANITATION		Ortical	Non-Crit	Critical	Non-Cri
ELECTRICAL			nit		nisas	Common Restroom					
		Ortical	Non-Crit	Critical	Non-Crit	Laundry Room / Rec Room		3	- 0		1
Cover Plates	_	_	_		_	Retuse Area / Biros					
Outlet / Foctures						Cast - Otto / Debris / Waste					
Wiring						Arierain	_				
TOILET	3		nit		nises				nit.	Pres	denn.
		Critical	Non-Crit	Critical	Non-Crit	STRUCTURE		Ottical	Non-Orit	Dittered	Nen-Cr
Tank / Base / Boet / Other						Wall / Calling / Floor -	1	Citata	1	CHARLE	100
SINKS		u	wit	Pres	mises	General	924		(0.00)		
OINTO		Critical	Non-Ore	Ortical	Non-Crit	Walt / Ceiling / Floor -					
Faucet Fistures	1					Peeting Paint Well / Ceiling / Floor -	_	-	_	_	
Sink Basin						Wall / Ceiling / Floor - Suspected Mold					ı
BATH/SHOWER		U	wit	Pres	reises	Window / Screens	1	3	1		
BATH/SHOWER		Critical	Non-Orit	Critical	Non-Crit	Vantilation					
Tub / Shower Stell			- 8	8		Real					
Fotures						Steine					
A 1 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 -		U	nit .	Pres	nises	Vant Screens		1 1			
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Voscorrived Type	_	_				Responsible Person		CHECK	1400-000	CHARLE	- ALLEY
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PICIOwner Signature

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Page 1 ut 4

2000		FOOD					AL HEAL ECTION F	EPORT				
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Dr Dve	certification	EALTH & HYGENEC PRACTICE			00	Øy.		ood condition, safe and unadulters	rivid	0	0	10
	2. Communicates disease, re-		'n	п	п	Give Div		tact surfaces: clean and santized				
	exclusions		-		-			APPROVED SOURCES & SPECIA	L PROCEDURE	_	_	
	No discharge from eyes no Froper eating, tasting, drin		D	0	0	St. D.ve		athed from approved source se with shell allock tags, condition.	district	0	0	1
	5. Hands clean and properly		0	0	0	En Das		on with Gulf Oveter Regulations	empony	0	0	+:
e =	croperly 6. Adequate handwashing fac	cities supplied accessible	D	0	0		18 Committee	ice with valance, specialized proce	55. &	0	0	1
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	8. Time as a public health cor	ntrot; procedures &	D	В	0	Win Dist	schoots, prof	reath care facilities public & prival stried foods not offered WATER & WASTE WI				
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Dyd Dyd	10. Proper cooking time and	temperatures	D	0	0	811	22. Sevage	and wastewater properly disposed		D	0	
Dia Die	11. Proper reneating procedu	res for not haiding	-	0		g-	25. No roden	Ta, Insects, birds, or animum		D	0	
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	Inspection Date	Envision Entry Date	Facility ID	Record ID	Daily SN	PE	Insp.	Service	Result	Inspection Report	Major Viol.	Minor Viol.	Total Viol.	Tablet Inspection
Supervisor = Barcellos, Mark							.,,,							
Bradshaw, Jan (EE0009360)														
ORANGEVALE FARMERS MARKET CFM	10/3/201	10/03/2013	FA0045647	PR0094840	DA29210DP	1619	0	001	01	Inspection Report	0	0	0	Yes (61)
LA FUENTE	10/4/201	10/04/2013	FA0007868	PR0047962	DA2018705	1635	В	003	06	MISSING FILE				No ()
OUTBACK STEAKHOUSE	10/4/201	3 10/04/2013	FA0003850	PR0004267	DAOKYPS4B	1621	0	001	GN	Inspection Report	0	5	5	Yes (61)
BEL AIR SUPERMARKET #522	10/4/201	10/04/2013	FA0003855	PR0006219	DAM46E4SR	1614	0	001	GN	Inspection Report	0	1	1	Yes (61)
SAVE MART SUPERMARKET #607	10/7/201	10/07/2013	FA0001849	PR0005626	DA7CXR2C8	1614	0	001	GN	Inspection Report	0	2	2	Yes (61)
TARGET STORE T-1098	10/7/201	10/07/2013	FA0018609	PR0008930	DAVG9OKH0	1612	0	001	GN	Inspection Report	0	1	1	Yes (61)
BIDWELL STREET BISTRO	10/7/201	10/07/2013	FA0013579	PR0027644	DA9A77YFY	1622	0	001	GN	Inspection Report	1	4	5	Yes (61)
FISHER'S	10/8/201	10/08/2013	FA0005332	PR0002725	DALPIFCI7	1623	0	001	GN	Inspection Report	0	0	0	Yes (61)
FOLSOMSENIOR ARTS CENTER	10/8/201	10/08/2013	FA0032611	PR0066610	DARHJWSON	1625	0	001	GN	Inspection Report	0	1	1	Yes (61)
CITY OF FOLSOM COMMUNITY CTR	10/8/201	10/08/2013	FA0005333	PR0005906	DAVN40EM0	1622	0	001	GN	Inspection Report	0	3	3	Yes (61)
RALEYS SUPERMARKET #409	10/8/2013	10/08/2013	FA0001843	PR0006286	DAEN5CQH4	1614	0	001	GN	Inspection Report	0	2	2	Yes (61)

https://www.youtube.com/watch?v= N2xqH
vi7uw